

VALPARAÍSO

ROBLE 2022

RIBERA DEL DUERO

Denominación de Origen

VINEYARD AND CLIMATE

This red wine 100% Tempranillo is elaborated with grapes from the vineyards with the average age of more than 30 years. They are planted in loamy clay soil which contributes its characteristics to our wines, their body and structure. The climate of continental character in the area (the winter is long and very cold while the summer is short and hot) has an influence remarkably on the level of maturation of the fruits and fundamentally on the color synthesis.

PREPARATION

The wine-making proceeds following the traditional system, destemming and subsequent maceration of the juice in contact with the skins.

The fermentation takes place at an average temperature of 26°C.

AGEING

The wine takes 4 months in French and American oak barrels from which we obtain an excellent symbiosis of fruits and wood.

Alcoholic grade: 14,5% vol.

TASTING

Eye: cherry red.

In the nose: a scent of red fruits with wooden avor.

In the mouth: it tastes velvety, soft in the mouth with a persistent aftertaste.

PAIRING

It goes perfect with meat and all kinds of spoon dishes.

Recommended serving temperature 18° C.

